Organic certification: from harvest 2018





VISCONTI S.S.

SANT'ANTIMO ROSSO D.O.C.

In 1990, Carla Visconti, wife of Flavio Fanti, decided to made her Brunello di Montalcino, from the vineayards La Palazzetta. Respect for the territory, care for the vines, and responsible winemaking come together in this intense and powerful traditional style wine.

Production area	Castelnuovo dell'Abate - 365 m above the sea level
Soíl characterístics	Limestone rich in stone marl
Grapes	Sangíovese e Coloríno Toscano
Planting density	5.500 plants/Ha
Víneyards b. sístem:	Spur pruned
Age of vineyards:	about 5-15 years older.
Alcohol	14,50%
Vinification	The grapes after a careful selection during the harvest are traditional vinificated in stainless steel tanks with indigenous yeasts and bacteria.
Aging	1 year in french tonneaux
Bottle-Agíng	2 months
Colour	Intense ruby with purple reflections
Bouquet	Soft fruíty notes
Taste	Cherry, soft tanníns, good acídíty
Paír with	Meat, cheese, líght food.